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## **PORK LOIN WITH APPLES, HARD CIDER AND APPLE EAU DE VIE**

Source: Round Barn Winery & Distillery, Baroda, Mich.

*"This is a combination of several recipes that we have tailored to our taste, and it has become one of our favorites."*

### **Ingredients**

Four- and 1/2-pound pork loin roast  
One tablespoon flour  
Salt and pepper  
One teaspoon freshly chopped rosemary  
Four tablespoons of butter  
One medium yellow onion, chopped  
One stalk of rosemary  
One baking apple, sliced  
One-half cup of hard cider  
One-fourth cup of Heart of the Vineyard Apple Eau de Vie  
One garlic clove, peeled and chopped

Preheat oven to 325 degrees. Tie the pork loin every 2 inches with kitchen string. In a bowl combine flour, chopped rosemary, and salt and pepper to taste. Coat the pork loin with the mixture. Place two tablespoons of the butter into a heavy skillet. Brown pork loin over medium heat on all sides (about 15 minutes), then transfer meat and all juices into a baking pan and add onions, garlic and rosemary stalk around the loin. Add remaining butter over onions, garlic and rosemary.

Cover pan with foil and bake for 45 minutes. Add apples and hard cider to the pan; baste with juices, recover and cook for an additional 30 minutes. Remove foil, increase temperature to 400 degrees, baste and cook for 15 minutes.

Transfer pork loin to cutting board, remove string and let rest for 10 minutes. While waiting, transfer the onions and apples to a platter. Pour the juices from the baking dish to a skillet and reduce by half. Add eau de vie to skillet and ignite (carefully). Let the flame burn out and simmer sauce while cutting the pork loin into one-inch slices.

Arrange pork over the apples and onions and evenly pour reduction over the top. Serve with pommes frites, sauteed redskin potatoes, squash or parsnips--whatever you flavor!